

Recipe Name **Date Caramel**

Ingredients:

20 pitted dates

hot water, about 3 Tbsp. to thin (the amount will depend on how fresh your dates are as well as how thick/thin you want the caramel to be. If your dates are not sticky and soft, try soaking them in hot water for a few minutes before blending)

1 pinch kosher salt

1/2 Tbsp. vanilla extract

Directions:

1. Place dates, kosher salt and vanilla extract into the bowl of a food processor
2. Pulse 3 times until dates are in small chunks
3. Add hot water, beginning with 2 Tbsp. and adding more 1 Tbsp. at a time, processing between additions until you reach the thickness you are looking for.
4. You can adjust thickness by adding more dates or more water.
5. Process until smooth